***Sharlotka*** Apple Cake

1 cup flour OVEN : 350 degrees

1 cup sugar Serves 10-12

3 eggs

1 tart apple – like Granny Smith

1. Break eggs one at a time into a custard cup. Add to mixing bowl. Beat with an electric mixer or whisk until frothy.
2. Combine flour and sugar. Add to egg mixture, beating well.
3. Wash apple, peel, slice into thin slices.
4. Spray a 8 x 8 pan, Flour lightly. (We used parchment paper cut to fit the bottom of the pan.
5. Arrange apple slices on the bottom of the pan.
6. Pour the batter over the apples, spreading gently to cover the apples
7. Bake for 25 minutes, until toothpick comes out dry and cake is pulling away from sides of pan.
8. Cool 10 minutes. Invert the pan onto the serving plate. May be served warm or room temperature. Sprinkle with cinnamon/sugar